

Chopped Italian Sandwich - Warm, Melty, and Packed with Flavor

Chopped Italian Sandwich - Warm, Melty & Perfectly Toasted



OVEN
400°F

TIME
15 min

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INGREDIENTS

- 1 loaf ciabatta bread, halved
- 1/4 cup olive oil
- 1 tsp red wine vinegar
- 1/2 tsp dried oregano
- 1/4 tsp garlic powder
- 1 cup shredded mozzarella cheese
- 1 cup roasted red peppers, sliced
- 1 cup sliced salami
- 1/2 cup sliced pepperoncini
- Fresh basil leaves

DIRECTIONS

- 1.** Preheat : OvenPreheat your oven to 400°F (200°C). Line a baking sheet with foil.
- 2.** Make the : DressingIn a small bowl, mix olive oil, red wine vinegar, oregano, and garlic powder.
- 3.** Flavor the : BreadBrush the cut sides of the ciabatta generously with the olive oil mixture.
- 4.** Layer the : Good StuffOn the bottom half of the ciabatta, layer mozzarella cheese, roasted red peppers, sliced salami, and pepperoncini. Add fresh basil leaves on top.
- 5.** Wrap and : BakeClose the sandwich with the top half of the ciabatta. Wrap the entire sandwich in foil and place on the baking sheet.
- 6.** Bake: Bake for 10-15 minutes, or until the cheese is melted and the sandwich is heated through.
- 7.** Slice and : ServeRemove from oven, let sit for 2-3 minutes, then slice into hearty portions. Serve warm.

TIPS FOR SUCCESS

Don't skimp on the oil/vinegar mix -it adds that signature Italian deli flavor.

Use bakery ciabatta if possible-it holds up better to baking and won't get soggy.

Add cheese last so it melts on top of the fillings and holds everything in place.

Wrap tightly in foil to trap heat and create a steam-bake effect.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/chopped-italian-sandwich-warm-melty-and-packed-with-flavor/>